DēLonghi

GSS601

gas cooker

CE

GB

Users Operating Instructions

Before operating this cooker,
please read these instructions carefully

Dear Customer

Thank you for choosing one of our appliances which has been carefully designed and built by our specialist staff and thoroughly tested to satisfy your cooking requirement.

We suggest that you read this Instruction Booklet so that you will understand fully how to operate the appliances.

Please keep the booklet handy. You may wish to refer to it at a later date.

De Longhi

Contents
Model GSS601

Page Number

Introduction 4
Features and technical data 5
Electronic clock/Alarm 6
How to use the hob burners 7
- Hob burners 7
- Lighting of the hob burners 7
- Choice of the burner 8

How to use the gas oven 9
- Lighting the oven gas burner 9
- Oven thermostat 9
- Oven cooking temperatures table 10

How to use the grill 11
- Lighting the grill burner 11

Oven light 12
Important notes 13
After sales service 13
Do's and do not's 14
Care and maintenance 15

For the installer

Location 18
Levelling 19
Provision for ventilation 20
Gas installation 21
Gas connection 22
Conversion to LPG 23
- 1 - Injectors replacement of top burners 23
- 2 - Adjusting of primary air of the top burners 23
- 3 - Adjusting of the minimum of the top burners 24
- Table for the choice of the injectors 25
- 4 - Replacement of the oven burner injector 26
- 5 - Replacement of the grill burner injector 26
- 6 - Primary air of the oven burner 27
- 7 - Primary air of the grill burner 28
- 8 - Regulating of the oven minum 29

Lubrication of the gas taps 29
Electrical installation 30

Introduction

Congratulations on your purchase of this **Delonghi gas cooker** which has been carefully designed and produced to give you many years of satisfactory use.

Before using this appliance it is essential that the following instructions are carefully read and fully understood.
We would emphasise that the installation section must be fully complied with for your safety to ensure that you obtain the maximum benefits from your appliance.

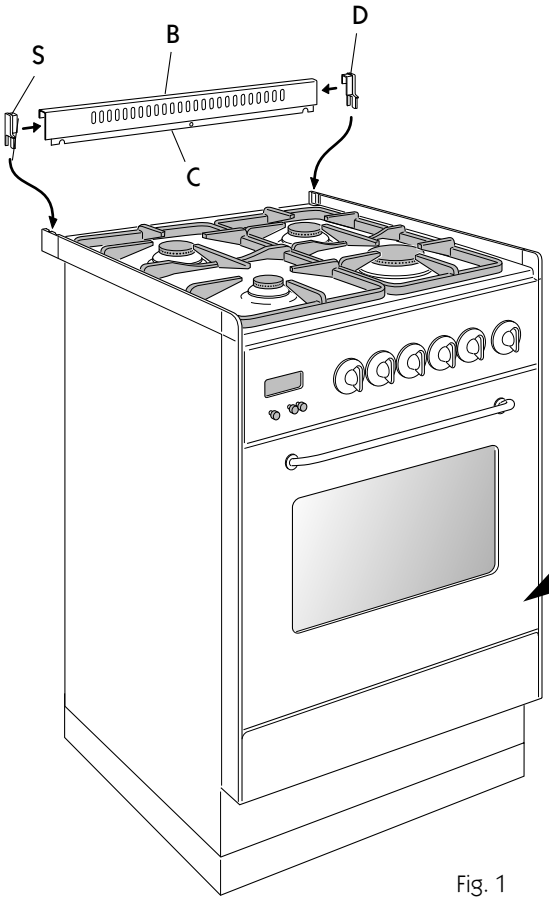


Fig. 1

Assembling the back-guard

Before assembling remove any protective film/adhesive tape.
The backguard B and the side supports S and D can be found packed in the drawer.

1. Insert the side supports S and D into the backguard B (see fig. 1)
2. Insert the backguard group into the support guides in the cooker
3. The backguard can be removed for cleaning or fixed with a screw through the hole C.

Identification label

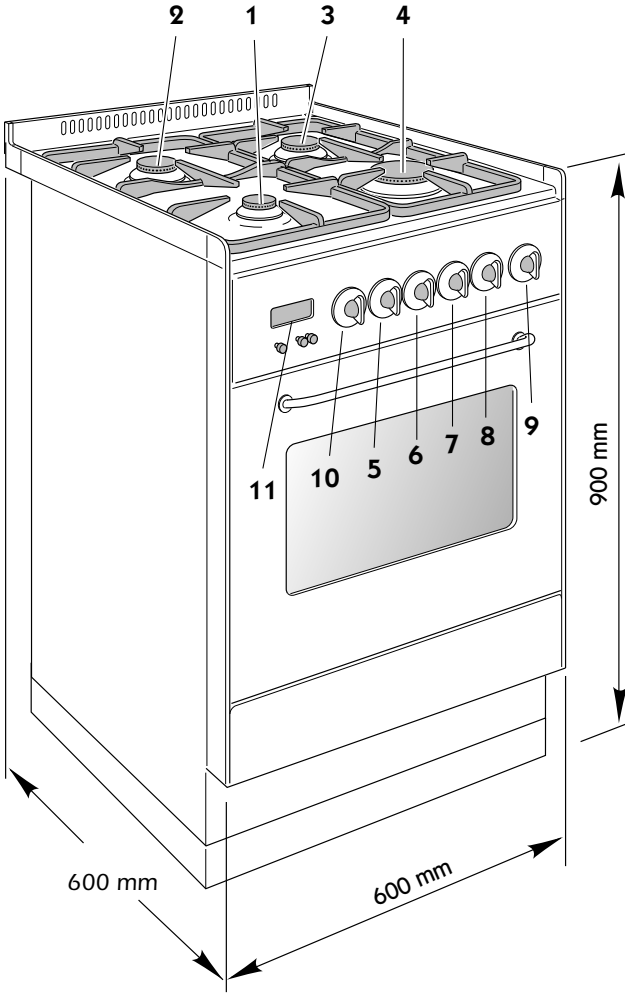
When you open the bottom oven door the indentification label is at the bottom right hand side.

This cooker has been designed, constructed and marketed in compliance with:
- safety requirements of EEC Directive "Gas" 90/396;
- safety requirements of EEC Directive "Low voltage" 73/23;
- protection requirements of EEC Directive "EMC" 89/336;
- requirements of EEC Directive 93/68.

Features and technical data

Gas burners (Fig. 2)

1. Auxiliary burner (A)
   1.00 kW
2. Semi-rapid burner (SR)
   1.90 kW
3. Semi-rapid burner (SR)
   1.90 kW
4. Rapid burner (R)
   3.15 kW



Gas oven

– Oven burner - 3.70 kW

– Grill burner - 2.55 kW

– Usable oven volume
61 dm^3

Control panel (Fig. 2)

5. Front left burner (1) control knob
6. Rear left burner (2) control knob
7. Rear right burner (3) control knob
8. Front right burner (4) control knob
9. Oven/Grill control knob
10. Oven light switch
11. Electronic clock/alarm

Fig. 2

Electronic Clock/Alarm

The electronic alarm is a device which groups the functions of 24 hours clock with illuminated display and 99 minutes alarm.

Electronic clock

Upon immediate connection of the cooker or after a mains failure, three zeros will flash on the programmer panel.
To set the clock it is necessary to push the ⏲ button and then, within 7 seconds, the ⊕ or ⊖ button until you have set the correct time.

The clock will show zero after a mains failure.

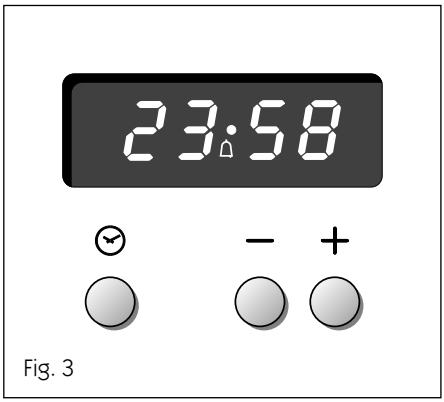


Fig. 3

Electronic alarm

The alarm program consists only of a buzzer which may be set for a maximum period of 99 minutes.
To set the alarm, push the ⊕ or ⊖ until you obtain the desired time in the display.
Having finished the setting, the 🔔 symbol will show in the display and the countdown will start immediately.
Once the time has elasped, the 🔔 symbol will disappear from the display and an intermittent buzzer, lasting 7 minutes, will start; this can be stopped by pressing the ⊕ buttons.

To stop the alarm countdown in any moment press the ⊕ and ⊖ buttons together and release the ⊕ button first.

Setting the frequency of the alarm sound

The selection from 3 possibilities of sound can be made by pressing the ⊖ button.

How to use the hob burners

Hob burners

Each hob burner is controlled by a separate gas tap operated by a control knob (fig. 4) which has 3 positions marked on the control panel, these are:

– Symbol ● : tap closed (burner off)

– Symbol 🔥 : High (maximum)

– Symbol 🔥 : Low (minimum)

Push in and turn the knob anti-clockwise to the selected position.

🔥 Low 🔥 High

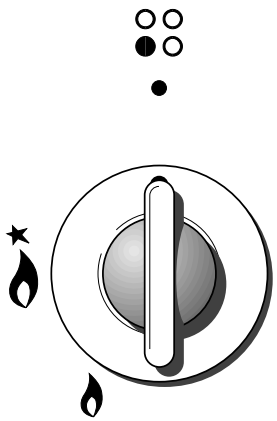


Fig. 4

To turn the burner off, fully rotate the knob clockwise to the off position: ●.

The maximum setting of the control tap is for boiling, the minimum setting is for slow cooking and simmering.

All working positions must be choosen between the maximum and minimum setting, never between the maximum setting and the "OFF" position.

Electric ignition

The sparks generated by the electrodes close to the burners will ignite the choosen burner. Whenever the lighting of the burners is difficult due to peculiar conditions of the gas features or supply, it is advised to repeat the ignition with the knob on "minimum" position.

Lighting of the hob burners

To ignite the burner, the following instructions are to be followed:

1) Lightly press and turn the knob anti-clockwise, and position the knob indicator to the symbol 🔥 printed on the control panel (fig. 4).
2) Press the knob to operate the electric ignition; or, in the case of a mains failure light the burner with a match or lighted taper.
3) Adjust the burner according to the setting required.

Choice of burner

The burner must be choosen according to the diameter of the pans and energy required.

Burners	Pan diameter
Auxiliary	16 cm
Semi-rapid	16 ÷ 22 cm
Rapid	up to 30 cm

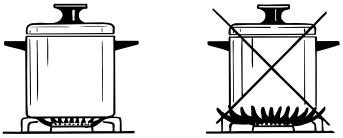


Fig. 5

Saucepans with handles which are excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip.
Pans which are positioned centrally on burners are more stable than those which are offset.
It is far safer to position the pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil.
DO NOT cover the pan with a lid and **DO NOT** leave the pan unattended.
In the unfortunate event of a fire, leave the pan where it is and turn off all controls.
Place a damp cloth or correct fitting lid over the pan to smother the flames.
DO NOT use water on the fire.
Leave the pan to cool for at least 30 minutes.

How to use the gas oven

Lighting the oven burner

The thermostat allows the automatic control of the temperature.
The gas delivered to the oven burner is controlled by a two way thermostatic tap (oven and grill burners) with flame-failure device.

To light the oven burner follow the instructions carefully:

1) **Open the oven door**

2) Lightly press and turn the thermostat knob anti-clockwise to max position (★ fig. 6).

3) Press the knob firmly until the burner lights.
WARNING: Risk of explosion! The oven door must be open during this operation.
In case of mains failure, press the knob firmly and immediately approach a lighted match or taper to the opening "A" (fig. 7).

4) Wait about 10/15 seconds after the burner is lit before releasing the knob (to allow the flame failure device to energise).

5) Close the oven door slowly and adjust the burner according to the power required.

Should the flame of the burner estinguish for any reason, the safety valve will cut off automatically the gas flow to the tap. To re-start operation, take the knob to "off" position and repeat operations as explained above.

Oven thermostat

The oven thermostat (fig. 6) is marked with numbers, these correspond to the oven temperature, in addition the "OFF" position is shown by the symbol ●.

To choose the required oven temperature (check with the "Oven cooking temperatures"), turn the control knob until its line mark is level with the temperature required on the control panel (facia).

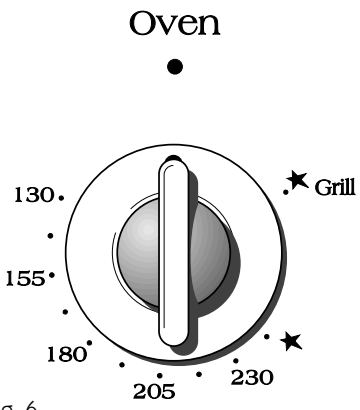


Fig. 6

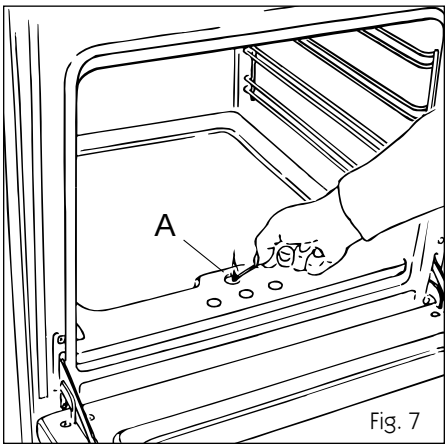


Fig. 7

Oven cooking temperatures

MARK	APPROX. TEMP.	HEAT OF OVEN	TYPE OF DISH TO COOK
130	130°C	Very cool oven	Meringue cakes, slow cooking items
•	140°C	Cool or slow oven	Milk puddings, very rich fruit cakes, i.e., Christmas
155	155°C	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, i.e., Dundee
•	165°C	Warm oven	Biscuits, rich plain cakes i.e., Madeira. Low temp. roasting
180	180°C	Moderate oven	Plain cakes, Victoria sandwich, raised meat pies
•	190°C	Fairly hot oven	Small cakes, savoury flans, fish
205	205°C	Hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting
•	215°C	Moderately hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, yorkshire pudding
230 •	230 240	Very hot oven	Sausage rolls, mince pies, puff pastry, pizza Browning ready cooked dishes

How to use the grill

Lighting the grill burner

Do not grill with oven door closed.
Always fit the heat shield supplied with the cooker under the front panel before commencing operations (Fig. 10).

WARNING. The heat shield and the oven door reaches a very high temperature whilst in use. Keep children away and allow to cool before removing.

The grill burner generates infra-red rays for grilling.

To light the grill burner follow the instructions carefully:

1) **Open the oven door.**
2) Lightly press and turn the thermostat knob clockwise to the Grill position (fig. 8).
3) Press the knob firmly until the burner lights.

   WARNING: Risk of explosion! The oven door must be open during this operation.
   In case of mains failure, press the knob firmly and put a lighted match or taper to the right and left side of the burner (fig. 9).
4) Wait about 10/15 seconds after the burner is lit before releasing the knob (to allow the flame failure device to energise).
5) Half-close the oven door slowly.

Should the flame of the burner estinguish for any reason, the safety valve will cut off automatically the gas flow to the tap. To re-start operation, take the knob to "off" position and repeat operations as explained above.

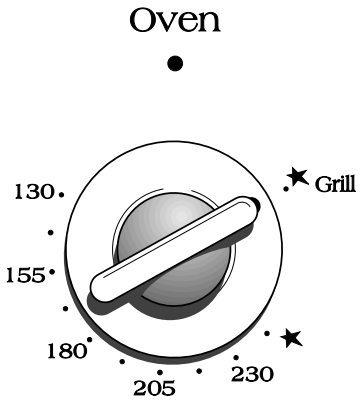


Fig. 8

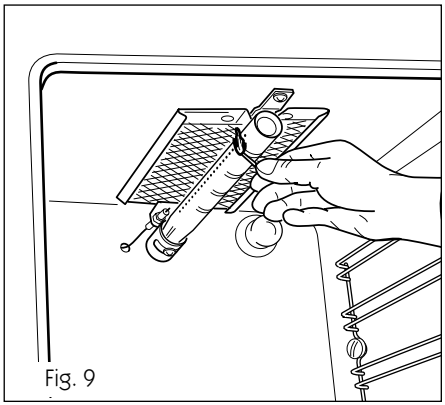


Fig. 9

Notes:

– The grill burner has only one setting, that is full-on

– It is important that the heat shield is fitted the correct way up, as shown in the figure 10.

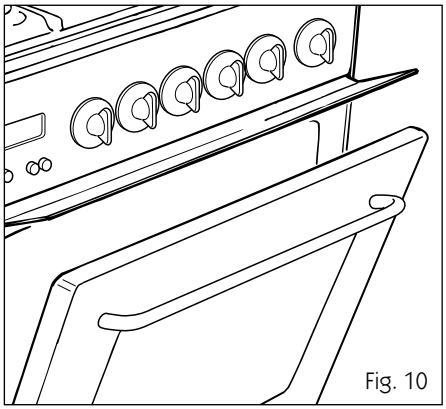


Fig. 10

Oven light

The oven is equipped with a oven light which is operated by the light control knob (fig. 11)

Replacement of the light bulb if the light bulb needs replacement disconnect the cooker from the electrical supply.

Unscrew the bulb glass cover and replace the bulb with a type SES 15 Watt 300°C.

Replace the bulb glass cover and reconnect to the electrical supply.

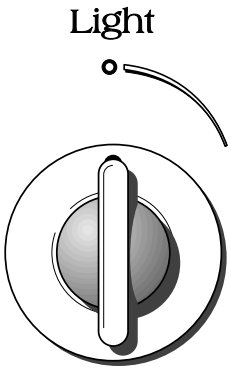


Fig. 11

Important notes

Installation, and any demonstration, information or adjustments are not included in the warranty.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulations 1990 and the relevant building/I.E.E Regulations.

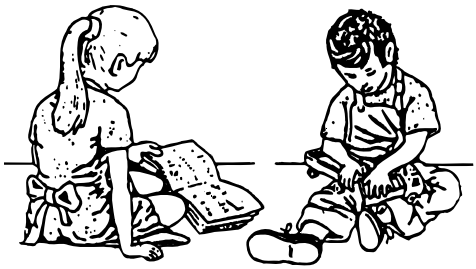
Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations. All Comet authorised installers are C.O.R.G.I. registered.

Attention
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

After Sales Service

Please contact a Comet Service Centre in case of assistance.



Do's and do not's

- Do always grill with the oven door half-close (see figure 10).
- Do always remove the detachable handle when using the grill pan.
- Do read the user instructions carefully before using the cooker for first time.
- Do allow the oven to heat for one and a half hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
- Do clean your oven regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the oven.
- Do not allow children near the cooker when in use.
- Do not allow fat or oils to build up in the oven trays, grill pan or oven base.
- Do not place cooking utensils or plates directly onto the oven base.
- Do not grill food containing fat without using the grid.
- Do not cover the grilling grid with aluminium-foil.
- Do not use the oven tray for roasting.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and on the oven tray).
- Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.
- Do not attempt to repair the internal workings of your oven.
- Do remove the protective film before the first use.

For your safety

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Care and maintenance

Important:
As a safety measure, before you start cleaning the cooker be sure to disconnect it from the mains supply.

Cleaning the hob

Spillage on the hob can usually be removed by a damp soapy cloth. More obstinate stains can be removed by rubbing gently with a soapy scouring pad or mild household cleaner.

Black burners ("oxi-black" coating)

They can be removed and washed only with soapy water.
Detergents can be used but must not be abrasive or corrosive.
Do not use abrasive sponges or pads.
Do not put in dishwasher.
After each cleaning, make sure that the burner-caps, as well as the burners, have been well wiped off and CORRECTLY POSITIONED.
It is essential to check the correct position of the burner-caps as the least displacement from the housing may cause serious problems.

Gas taps

If a tap becomes stiff, **do not force**; contact your local COMET Service Centre.
(See enclosed Service Information).

Flexible tube

From time to time, check the flexible tube connecting the gas supply to the cooker.
It must be always in perfect condition; in case of damage arrange for it to be replaced by a C.O.R.G.I. registered installer.

Cleaning oven parts after use

The oven interior and the chromium plated shelves can be cleaned by damp soapy cloth. Obstinate stains can be removed with nylon scouring pads and gentle, non-abrasive, liquid cleaner. Provided the oven is wiped over immediately after roasting, only the minimum of cleaning should be necessary.

Stainless steel surfaces

CAUTION
The STAINLESS STEEL front panels on this cooker (facia, oven door, drawer or storage compartment) are protected with a Special Lacquer to reduce finger-print marks.
To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

Assembling and removing the side racks

Hang up the wires racks on the oven walls (fig. 12)
Slide the required grid or tray into the guides

Removal of the inner glass door panel

The inner glass door panel can easily be removed for cleaning by unscrewing the two screws. Figure 13.
During re-assembly, ensure that the inner glass is correctly aligned and do not over tighten the screws.

Oven door and drawer

The glass of the oven door can be cleaned with a soft, warm, soapy cloth, then wiped clean with cold water and polished with a soft clean cloth.
Do not use scouring pads or anything abrasive on the oven door glass.
The drawer (fig. 14) comes out like a normal drawer.

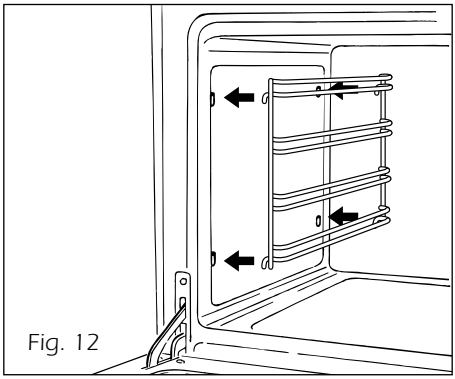


Fig. 12

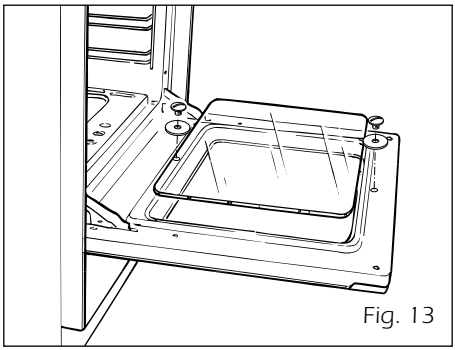


Fig. 13

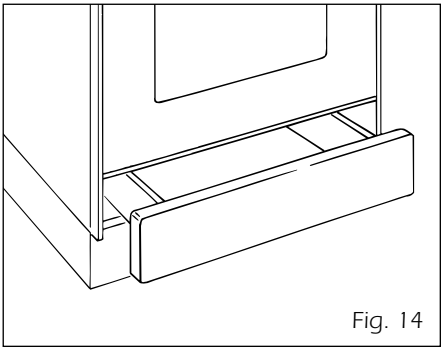


Fig. 14

Removing the oven door

To facilitate oven cleaning, it is possible to remove the door.
Please follow the instructions carefully:

- Open the door completely.
- Push down the lever "L" and, keeping it in this position, slowly close the door in order to block the hinge (fig. 15).
- Grip the door (as indicated in fig. 16) and, while closing it, release the two hinges as shown in fig. 17.

Door assembly

- Grip the door with your hands placed near the hinges and raise the levers "H" with your forefingers (fig. 17)
- Insert the hinges in their position until levers "H" are hooked.
- Open the door completely to obtain the release of levers "L".

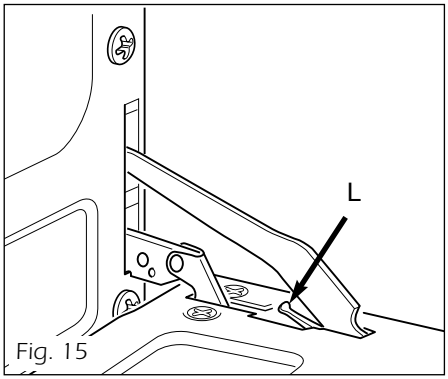


Fig. 15

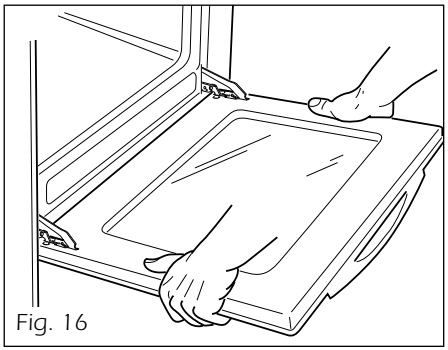


Fig. 16

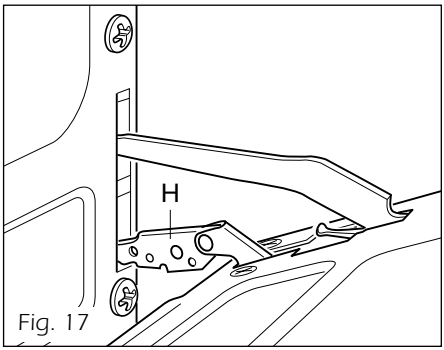


Fig. 17

FOR THE INSTALLER

Location

This cookers has class 2/1 overheating protection so that it can be installed next to the cabinet where the height is greater than the cooker (minimum distance 50 mm - fig. 18).

The furniture walls adjacent to the cooker must be made of material resistant to heat.

The veneered syntetical material and the glue used must be resistant to a temperature of 120°C in order to avoid ungluing or deformations.

The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

Curtains must not be fitted immediatly behind appliance or within 500 mm of the sides.

It is essential that the cooker is positioned as stated below.

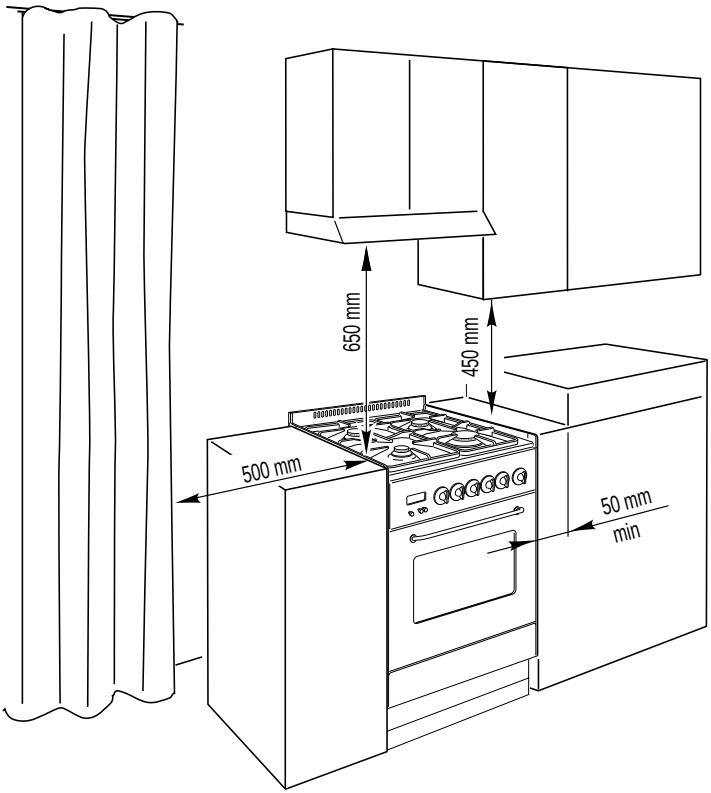
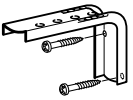


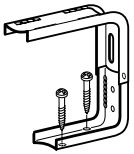
Fig. 18

Stability bracket

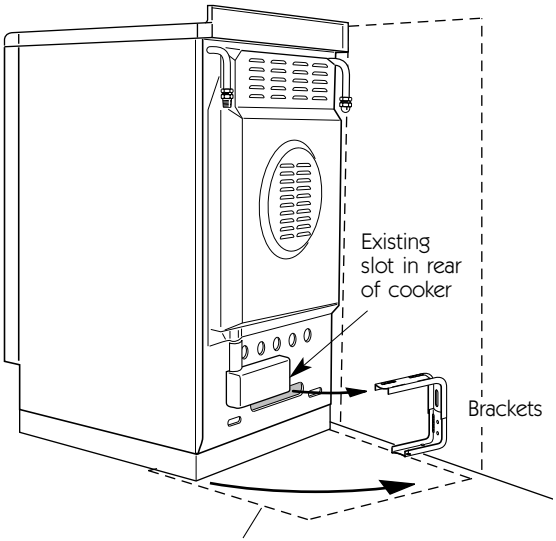
We recommend a stability bracket is fitted to the cooker.
The type shown in fig. 19 can be purchased from most plumbers merchants and do it yourself (D.I.Y.) shops.

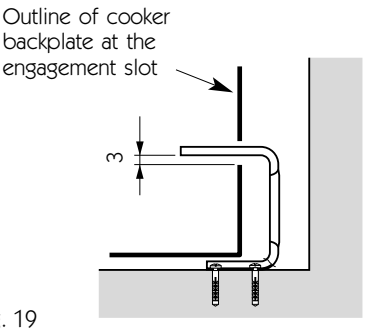


Wall fixing



Floor fixing





Dimension is in millimetres

Fig. 19

Levelling

The cooker is equipped with a 4 levelling feet which must be fitted to the base of the cooker in the following manner:

– Place the cooker on its back as shown in the figure 20.
– Screw the 4 leveling feet to the cooker.
– Stand the cooker and levelling it by screwing or unscrewing the feet with a spanner.

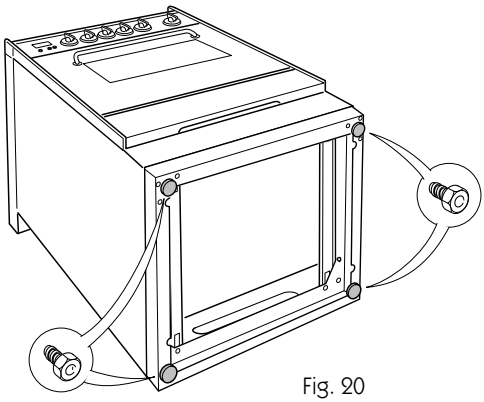


Fig. 20

Provison for ventilation

The room containing the cooker should have an air supply in accordance with BS.5540: Part 2: 1989.

All rooms require an openable window or equivalent while some rooms require a permanent vent in addition to the openable window.

The cooker should not be installed in a bed-sitting room, of volume less than 21 m^3.

Where a DOMESTIC COOKER is installed in a room or internal space, that room or internal space shall be provided with a permanent opening which communicates directly with outside air and is sized in accordance with table below. In domestic premises the permanent opening shall be an air vent.

If there are other fuel burning appliances in the same room, BS.5540: Part 2: 1989 should be consulted to determine the requisite air vent requirements.

If the cooker is installed in a cellar or basement, it is advisable to provide an air vent of effective area 100 cm^2, irrespective of the room volume.

MINIMUM PERMANENT OPENING FREE AREA FOR FLUELESS APPLIANCE						
Type of appliance	Maximum appliance rated input limit	Room volume				Openable window or equivalent also required
		< 5 m^3	5 m^3 to 10 m^3	11 m^3 to 20 m^3	> 20 m^3	
Domestic oven, hotplate, grill or any combination thereof.	None	100 cm^2	50 (*) cm^2	Nil cm^2	Nil cm^2	Yes

(*) If the room or internal space containing these appliances has a door which opens directly to outside, no permanent opening is required.

Gas installation

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS only and cannot be used on any other gas without modification.

This appliance is manufactured for conversion to LPG and is supplied with a conversion kit.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulation 1990 and the relevant building/I.E.E. Regulations.

The following British Standards should be used as reference when installing this appliance.
BS6172 1990, BS5440 part 2 1989 and BS6891 1988.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

In the UK C.O.R.G.I registered installers are authorised to undertake the installation and service work in compliance with the above regulations.

Gas connection

The installation of the cooker to Natural Gas or LP Gas must be carried out by a qualified gas engineer. Installer shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland) (Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc. The supply pressure for Natural Gas is 20 mbar.

Installation to LP Gas

This appliance must only be connected to LPG after an LPG conversion kit has been fitted, (see pages from 23 to 28).
When operating on Butane gas a supply pressure of 28-30 mbar is required.
When using Propane gas a supply pressure of 37 mbar is required.
The installation must conform to the relevant British Standards.

Warning: Only a qualified gas engineer, also with technical knowledge of electricity should install the cooker. He should observe the Regulations and Codes of Practice governing such installation of gas cookers.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS 5386.

Gas connection

The gas supply must be connected to the gas inlet which is located at the left or the right hand rear of the appliance (see figure 21). The pipe do not cross the cooker. To screw the connecting tube operate with two spanners (see fig. 22). The unused end inlet pipe must be closed with the plug interposing the gasket.
After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

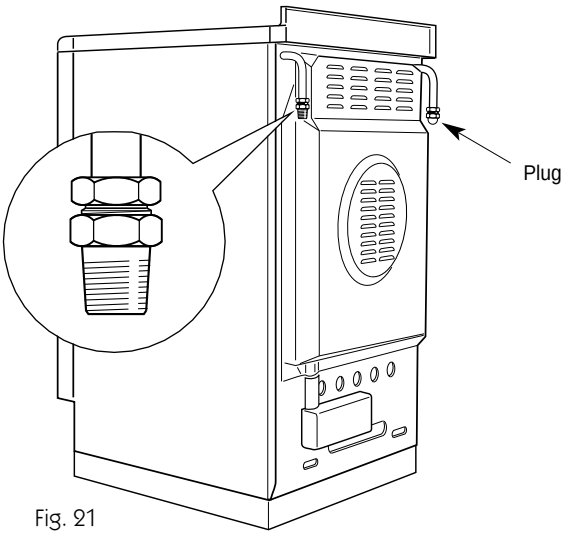


Fig. 21

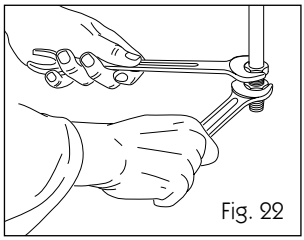


Fig. 22

1 - Injectors replacement of top burners

To replace the injectors it is necessary to lift the hobtop and proceed as follows:

- Remove pan-supports and burners from the hobtop.
- Remove the backguard "**E**".
- Unscrew the two screws "**B**" and remove the sockets (Fig. 23).
- Unscrew the two screws "**C**" and remove the two side trims and joints pulling upwards.
- Pull forwards the hobtop to release it, then lift following arrow "**D**" (Fig. 23)
- Hold the hobtop open by a support (Fig. 24).
- Fully raise the adjusting air tube A (fig. 25) in order to easily reach the injector.
- By an angle 7 spanner, remove the injector from its housing and replace it by the proper one according to the kind of gas (see following tables - page 25).

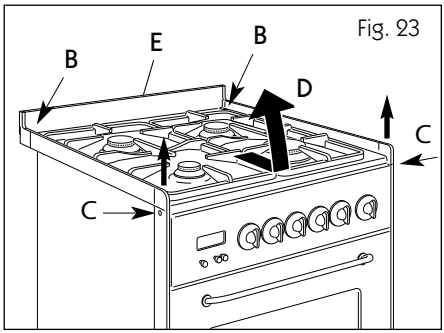


Fig. 23

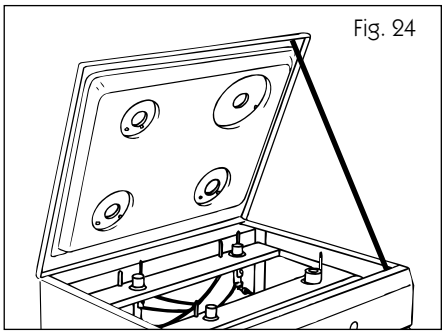


Fig. 24

2 -Adjusting of primary air of the top burners

By operating the screw "**M**", reset the air adjuster "**A**" according to the instructions see "Injector table", where the distance between injector and air adjuster is recommended (in mm).

Before lowering the hob top, set the burners on their sites and light them in order to check whether the flames are correct, as per the specifications given in the next page. In case of uncorrect flame, lift or lower the air adjuster.

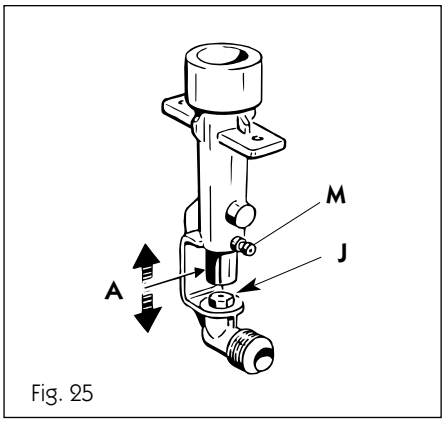


Fig. 25

Flame faulty in primary air	Flame correct	Flame with excess primary air
long, yellow and trembling	clear interior blue cone	short and sharp too blue interior cone tending to detach
	CAUSE	
air regulating tube, too closed	correct distance of the tube	air regulating tube, too open

3 - Adjusting of the minimum of the top burners

Considering that in the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

– Turn on the burner
– Tum the tap to the MINIMUM position
– Take off the knob
– With a small flat screwdriver turn the screw inside the tap rod to the correct regulation (fig. 26).

Normally for LPG, tighten up the regulation screw.

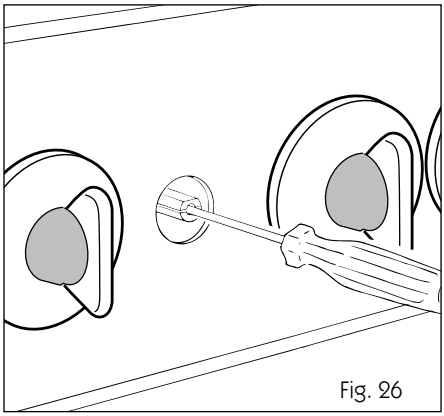


Fig. 26

Table for the choice of the injectors

GB

Cat: II 2H3+

BURNERS	Nominal Power [kW]	Reduced Power [kW]	**G 30** - 28-30 mbar **G 31** - 37 mbar			**G 20** 20 mbar		
			By-pass [1/100 mm]	Ø injector [1/100 mm]	Ring opening [mm]	By-pass [1/100 mm]	Ø injector [1/100 mm]	Ring opening [mm]
Auxiliary (A)	1,00	0,30	27	50	3 *	adjustable	72	1 *
Semi-rapid (SR)	1,90	0,38	29	67	5,7 *		100	2 *
Rapid (R)	3,15	0,60	39	86	fully open *		130	5 *
Oven	3,70	0,70	42	92	fully open *		140	5 *
Grill	2,55	–	–	80	fully open *	–	120	5 *

* = Reference value

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m^3/h x kW)	
BURNERS	Air necessary for combustion [m^3/h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,80
Rapid (R)	6,30
Oven	7,40
Grill	5,10

4 - Replacement of the oven burner injector

According to the type of gas, the oven injector must be similarly replaced, as stated on the "Injector table", operating as follows:

– remove the oven bottom

– unscrew the burner fixing screw (Fig. 27)

– slip the burner itself from the oven (Fig. 28). Take care not to damage the wire to the ignition electrode and the safety valve probe.

– remove the injector from the connection and replace it with the correct one (fig. 28).

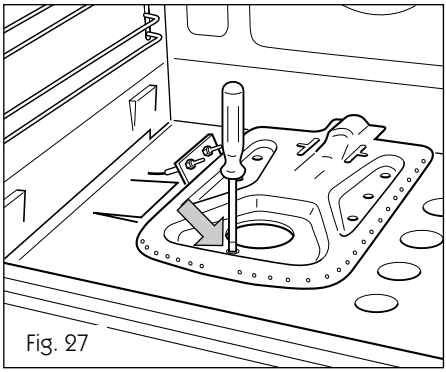


Fig. 27

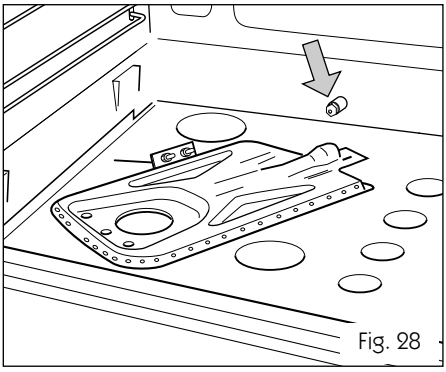


Fig. 28

5 - Replacement of the grill burner injector

– remove the grill burner by unscrewing the front screw (fig. 29).

– Gently suspend the burner as shown in figure 30. Take care not to damage the wire to the ignition electrode and the safety valve probe.

– remove the injector from the connection and replace it with the correct one (fig. 30).

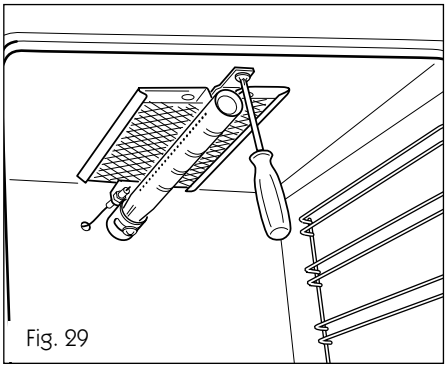


Fig. 29

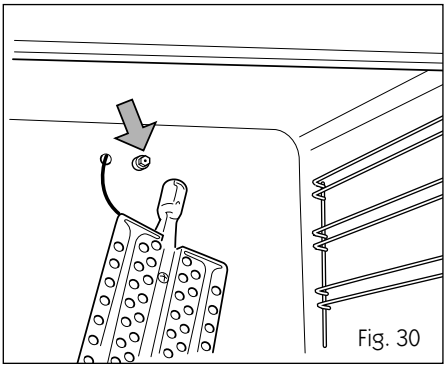


Fig. 30

6 - Primary air of the oven burner

With a screwdriver untighten the screw (fig. 31) and move the air ring forward or backward to close or open the air flow, according to the "Injector table".
Light the burner and check the flames.

7 - Primary air of the grill burner

With a screwdriver untighten the screw (fig. 32) and turn the air ring to close or open the air flow, according to the "Injector table".
Light the burner and check the flames.

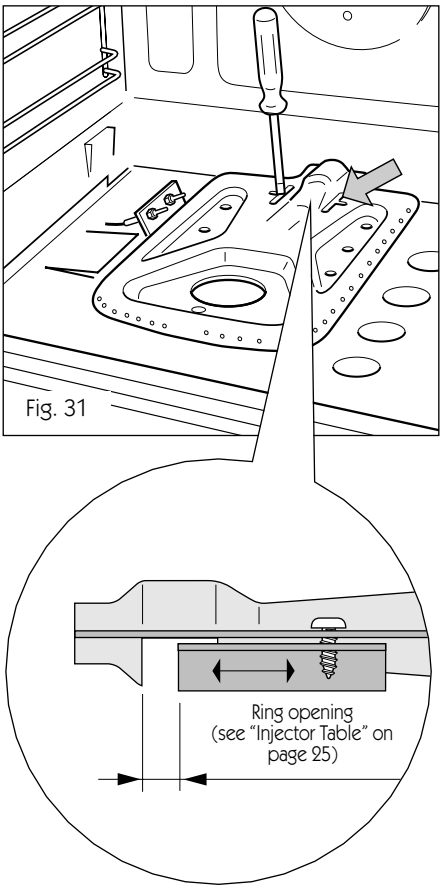


Fig. 31

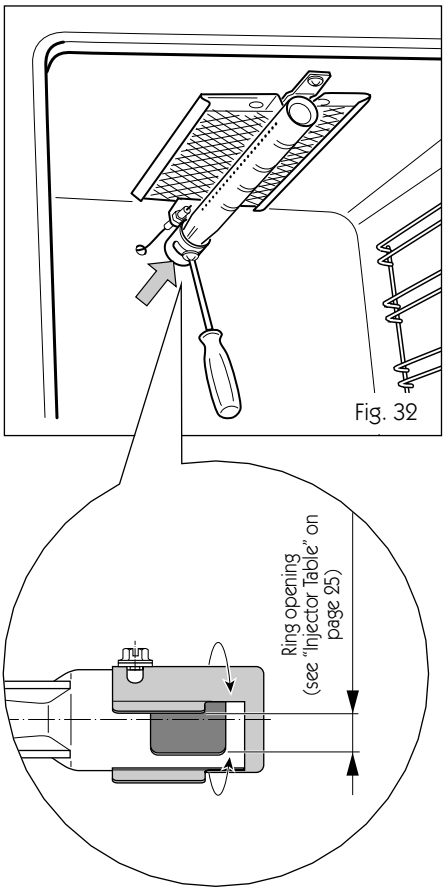


Fig. 32

8 - Regulating of the oven minimum

This adjustment is for the oven burner only (as the grill burner is fixed input) operating on the thermostat as follows:

- Light the oven taking the knob to Max. position.
- remove the knob and by a thin screwdriver (3 mm section - 100 mm long) unscrew about a half turn the screw by-pass "**G**', passing through the front panel hole (fig. 33)
- fit the knob and let the oven heat for 10 minutes, then take the knob to position 130 allowing the thermostat to work under by-pass.
- after further removal of the knob, stop slowly the screw by-pass "**G**" (being careful not to turn the knob rod) until the flame reaches 3-4 mm high.

N.B. For LPG the by-pass screw must be fixed thoroughly.

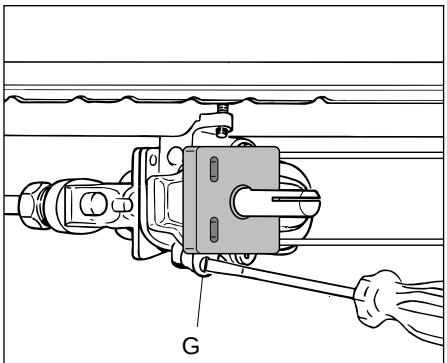


Fig. 33

Lubrication of the gas taps

Should it be found that the gas taps are difficult to turn, most probably they require lubrication. This should be done immediately this problem has been noticed as follows.

– Turn off the gas supply to cooker.
– Remove all control knobs.
– Remove control panel.
– Unscrew the two screws which mounts the gas tap to the gas rail.
– Remove the circlip and ignition switch from the front of the gas tap.
– Disassemble the body of the tap.
– Clean cone and housing with cloth soaked in thinners or similar, re-grease as required with a special gas tap grease.
– Put cone back in housing and rotate a number of times. Remove cone and take off any excess grease, making sure that gas passages are clear.
– Reassemble all pieces in opposite order to disassembly.

Electrical installation

For your safety please read the following information:

This appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions.

This appliance is supplied with a 13 amp three pin mains plug with a 3 amp fuse fitted. Should the fuse require replacement, it must be replaced with a fuse rated at 3 amp and approved by ASTA or BSI to BS 1362.

IF THE MAINS PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME OR IS REMOVED FOR ANY OTHER REASON, THEN THE FUSE SHOULD BE REMOVED AND THE CUT OFF PLUG DISPOSED OF SAFELY TO PREVENT THE HAZARD OF ELECTRIC SHOCK.

THERE IS A DANGER OF ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET OUTLET.
If a replacement plug is to be fitted, please observe the wiring code shown on the opposite page.

Warning! This appliance must be earthed

A properly earthed three pin plug (fused at 3 amps, to BS 1362 ASTA approved) must be used. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with letter "E" or by the Earth symbol or coloured GREEN & YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

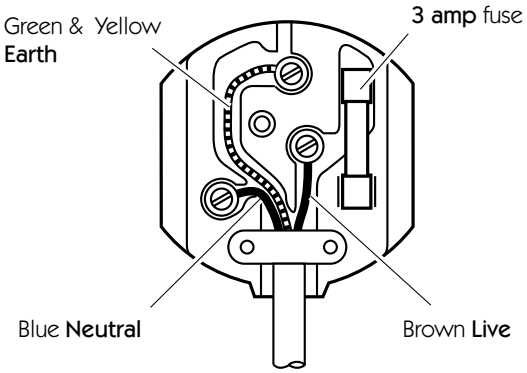


figure 34

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

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GSS601 gas cooker

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